

## CORRECTIVE ACTION AND FOLLOW UP LOG

## RESULTS, REFERENCE AND RECOMMENDATIONS - M.S. ECSTASY

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

## COMPLETED

PERSON  
RESPONSIBLE  
FOR  
CORRECTION

## CORRECTIVE ACTION

#	REFER NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
1	03	<p><u>POTABLE WATER BUNKERING</u> THE FREE CHLORINE RESIDUAL MEASURED AT THE FORWARD BUNKER CHLORINATION POINT DURING ACTIVE POTABLE WATER BUNKERING OF TANKS 8 AND 10 RANGED FROM 1.45-1.85 PPM . THE MANUAL MEASURE WAS MADE FROM 08:40 TO 08:55 AND THE SHIP'S LOG RESULT AT 08:30 WAS 2.5 PPM . THE MIDSHIP BUNKER CHLORINATION POINT HAD A CHLORINE RESIDUAL ABOVE 2.2 PPM.</p> <p>A WATER SAMPLE WAS DRAWN FROM TANK 10 ( WHICH WAS SAID TO BE NEAR EMPTY AT THE STAR OF BUNKERING) AND THE FREE CHORINE RESIDUAL MEASURE WAS 1.09 PPM, TANKS 8 AND 10 WERE SAMPLE LATER IN THE INSPECTION AFTER CHLORINE WAS INCREASED AND BOTH HAD OVER 2 PPM FREE CHLORINE RESIDUAL.</p>				CHIEF ENGINEER	Corrected. Potable water will be Halogenated to at least 2.2ppm free residual at time of bunkering.
2	*8	<p><u>POTABLE WATER BUNKERING</u> A RECORD OF THE CHLORINE DEMAND AND PH TEST MADE OF THE SHORE SIDE WATER SUPPLY BEFORE BUNKERING WAS NOT AVAILABLE.</p>				STAFF CAPITAN	Technical Operations formulating procedures.
3	*06	<p><u>POTABLE WATER DISTRIBUTION</u> THE DAILY CALIBRATION OF THE BRIDGE ANALIZER /RECORDER UNIT WAS NOT RECORDED ON THE ANALYZER CHART OR IN A SEPARATE LOG.</p>				CHIEF ENGINEER	Corrected.
4	*08	<p><u>POTABLE WATER</u> THERE WAS NO COMPREHENSIVE CROSS – CONNECTION CONTROL PROGRAM IN PLACE.</p>				CHIEF ENGINEER	Procedures are now in place
5	*08	<p><u>POTABLE WATER</u> THE PORT AND STARDBOARD MID SHIP BUNKER STAION HAVE INTERNAL SHORE CONNECTIONS FOR FIRE AND FIRE SPRINKLER SYSTEMS WITH ONLY NON RETURN VALVES FOR BACK FLOW PREVENTION.</p>				CHIEF ENGINEER	Correct back flow preventors have been requisitioned
6	*10	<p>POOLS WERE NOT EQUIPPED WITH EASY ACCESS SHEPHERDS HOOKS. THERE WAS NO WRITTEN FECAL ACCIDENT RESPONSE PROCEDURES FOR POOLS OR SPAS, AND THE DRAIN COVERS IN THE AFT POOL AND KIDS POOL WERE NOT ANTI-VORTEX COVERS.</p>				STAFF CAPTAIN HOUSEKEEPING MANAGER	<p>Logs are available</p> <p>Shepherds Hook has been requisitioned.</p> <p>Signs have been ordered.</p> <p>Drain Covers have been ordered.</p>

7	*10	SPA'S VERIFY THAT THE DRAIN COVERS ON THE SPAS ARE ANTI- VORTEX. THERE WAS NO INFORMATION ON THE COVER SUCH AS FLOW RATE, COMPANY NAME ECT. IN ADDITION, THERE WAS NO SIGN WARNING OF THE INCREASED HELTH RISK TO PARTICULARLY SUSCEPTIBLE USERS, SUCH AS THOSE WHO ARE IMMUNOCOMPROMUSED.				HOUSEKEEPING and STAFF CAPTAIN,CHEF ENGINEER	Technical Operations will provide Documentation.  Signs have been provided
8	*10	KIDS POOL THERE WAS SOME DOUBT REGARDING THE SHIP'S POLICY ON DIAPER WEAR INTHIS POOL. SOME GUESTS HAVE USED THE TEENS TOILET ON DECK BELOW TO CHANGE CHILDREN'S DIAPERS FROM THE POOL AREA. NO SAFETY SIGNS WITH RESTRICTIONS WERE POSTED AT THE KIDS POOL.				HOUSEKEEPING	Safety Signs will be installed. Children in diapers are not permitted to use the pool.
9	*06	POTABLE WATER THERE WAS NO RECORD OF THE MOST RECENT MICROBIOLOGICAL REPORT FROM EACH PORT WHERE THE SHIP BUNKERED WATER AND THERE WAS NO RECORD THAT TESTING WAS CONDUCTED ON BOARD.				CHIEF ENGINEER	Company wide procedures are being formulated at head office
10	*06	POTABLE WATER THERE WAS NO RECORD THAT THE SHIP WAS COLLECTING A MINIMUM OF FOUR RANDOM POTABLE WATER SAMPLES FROM RESPECTIVE AREAS OF THE SHIP AND ANALYZING THEM FOR THE PRESENCE OF E.COLI BACTERIA.				CHIEF ENGINEER	Company wide procedures are being formulated at head office
11	*02	MEDICAL THERE WAS NO ANTIDIARRHEAL MEDICATIONS DISPENSED LOG AND THIS INFORMATION WAS NOT CAPTURED ON COMPUTER OR IN ANY OTHER RECORD FOR INDIVIDUALS WHO WERE DISPENSED MEDICATION. BUT THERE WERE NOT ACTUAL GASTROINTESTINAL ILLNESS CASES.				MEDICAL OPS	Medical Director formulating standard operating procedures which will be place before the October deadline
12	*02	MEDICAL INDIVIDUALS WHO WERE DISPENSED ANTIDIARRHEAL MEDICATIONS, BUT DID NOT MEEET THE REPORTABLE CASE DEFINITION WERE NOT RECORDED IN THE STANDARIZED GASTROINTESTINAL ILLNESS LOG OR ANYWHERE ELSE. IN ADDITION, THERE WAS NO MECHANISM TO IDENTIFY CREW MEMBERS WHO HAD SYMPTOMS UP TO THREE DAYS PRIOR TO BOARDING THE SHIP, SO THEY COULD BE INCLUDED IN THE REPORTABLE CASES FOR THAT CRUISE.				MEDICAL OPS  MEDICAL OPS.	Medical Director formulating procedures which will be in place before the October deadline
12 CO NT							
13	*02	MEDICAL THE STANDIRIZED GASTROINTESTINAL ILLNESS QUESTIONAIRE USED DID NOT LIST ALL THE DATA ELEMENTS FROM THE FORMS PROVIDED IN VSP OPERATIONS MANUAL 2000, PAGES 13.2-2 AND 13.2.4/5				MEDICAL OPS	New Forms have been printed and will be provided

14	*02	<u>MEDICAL</u> THE GASTROINTESTINAL ILLNESS REPORT MADE TO VSP WAS ROUTINELY MADE 35 HOURS PRIOR TO ARRIVAL IN THE U.S. THE 4 HOUR PRIOR TO ARRIVAL UPDATE REPORT FOR SEVERAL DAYS WAS WITHIN 4 HOURS PRIOR TO ARRIVAL IN THE U.S				MEDICAL OPS	Corrected
15	*41	<u>CHILDREN'S PLAY ROOM – TODDLER TOILET</u> NO DIAPER TABLE CLEANSER WAS PROVIDED FOR CLEANING BETWEEN USAGE. THE SANITARY WIPES WERE NOT SUFFICIENT FOR THIS PURPOSE.				YOUTH DIRECTOR OPS	Corrected
16	*41	<u>TEEN AREA TEEN TOILET</u> THE DIAPER CHANGING TABLE IN THIS TOILET WAS NOT EQUIPPED WITH THE PROPER WASTE CONTAINERS, DIAPERS, and WIPES ECT. IF THE TABLE WILL NOT BE USED BY THE CENTER IT SHOULD BE REMOVED. IF LEFT IN PLACE IT SHOULD BE FULLY FITTED WITH SUPPLIES, RECEPTACLES, AND SIGNAGE.				YOUTH DIRECTOR OPS	Corrected. The Table has been removed
17	*14	<u>LIDO POOL FORWARD</u> ONE EMPLOYEE GRILLING HAMBURGERS WAS WEARING A WRIST WATCH.				F&B	All Food Handlers now aware of this policy
18	*21	<u>LIDO POOL FORWARD</u> THERE WAS A DIFFICULT TO CLEAN SEAM ALONG THE TOP OF THE HOOD CLEANING CABINET DOOR AND ALONG THE PIANO HINGE ALONG THE DOOR				F&B OPERATIONS	Corrected
18 CO NT	*21	SIDE. THE CABINET WAS LOCATED DIRECTLY ABOVE THE FOOD PREPARATION SINK.				F&B OPERATIONS	Corrected
19	27	<u>LIDO POOL FORWARD</u> THE SEAM ALONG THE TOP OF THE HOOD CLEANING CABINET AND THE PIANO HINGE ON THE DOOR SIDE WERE SOILED WITH OLD GREASE RESIDUE.				F&B	Corrected
20	21	<u>LIDO GALLEY</u> THE DOOR GASKETS ON 4 DOOR REACH IN REFRIGERATOR 592 & 593 WERE LOOSE AND IN NEED OF REPLACEMENT.				STAFF CAPTAIN	The doors will need replacing. An order has been submitted. In the meanwhile engineers will make temporary repairs where possible
21	21	<u>COFFEE STATION AFT-STBD AND PORT</u> THE EXTERIOR BACK SECTION OF THE CABINET HAD A LARGE, DIFFICULT TO CLEAN GAP.				CHIEF ENGINEER/ OPERATIONS	Stainless steel contractor will be requested to repair gap.
22	27	<u>COFFEE STATION AFT STBD AND PORT</u> THE BACK EXTERIOR PANEL WAS HEAVILY SOILED WITH DUST AND DEBRIS WAS NOTED ON FLOOR.				F&B	Corrected

[illegible]

3	*22	<u>MAIN GALLEY DISHWASHING</u> FINAL RINSE PRESSURE EXCEEDED 25 PSI ON CONVEYOR TYPE DISHMACHINE AND SPRAY PATTERN WAS NOT UNIFORM. [ NEW REQUIREMENTS IN VSP OPERATIONS MANUAL 2000 – FINAL RINSE TEMPERATURE IN MANIFOLD EXCEEDED 205 DEGREES F. ON CONVEYOR DISHWASHER]				HOTEL ENGINEER	Corrected
4	27	<u>MAIN GALLEY BEVERAGE STATION</u> HEAVY SLIME MOLD BUILD UP WAS FOUND IN THE COMPRESSOR AREA OF AFT BEVERAGE AREA ICE MACHINE. HEAVY CONDENSATE IN THIS AREA WAS SEAPING THROUGH SEAMS TO EXTERIOR OF MACHINE.				HOTEL ENGINEER VITALITY TECHNICIAN	Corrected.
5	21	<u>MAIN GALLEY – BEVERAGE STATION AND GEN.</u> VITALITY JUICE MACHINE HAD DIFFICULT TO CLEAN BEVERAGE SPLASH AREA. CORROSION WAS NOTED AROUND GALVANIZED SHIELD INSTALLED IN THIS AREA				HOTEL ENGINEER VITALITY TECHNICIAN	Corrected
6	27	<u>MAIN GALLEY – BEVERAGE STATION &amp; GEN.</u> VITALITY JUICE MACHINE HAD BUILD UP OF OLD JUICE RESIDUE IN THE DIFFICULT TO CLEAN BEVERAGE SPLASH AREA.				HOTEL ENGINEER	Machines have been cleaned on board. Vitality to provide upgraded machines
7	21	<u>MAIN GALLEY &amp; PASTRY GENERAL</u> REACH IN FREEZER GASKETS IN No. A-40- AND A-36-F WAS NOT FITTING WELL. OTHER COOLERS AND FREEZERS THROUGHOUT THE GALLEYS WERE ALSO NOT ALLOWING DOORS TO CLOSE TIGHTLY. DOOR IN FREEZER A-40-F HAD FRONT OF INTERIOR PANELS SEPARATING EXPOSING THE INTERIOR INSTALLATION.				HOTEL OPERATIONS STAFF CAPTAIN	The doors need replacing. Orders have been placed for their replacement. Meanwhile engineers have worked on temporary repairs.
8	33	<u>MAIN GALLEY PASTRY GENERAL</u> BULKHEAD PANEL TO RIGHT OF DOOR IN WALK-IN COOLER WAS IN POOR REPAIR. GENERAL COMMENT: DECKS HAD BROKEN TILES, RECESSED GROUTS, SEAM AROUND FLOOR SINKS AND SCUPPERS. BULKHEADS HAD LOOSE PROFILE STRIPS AND BUCKLED POINTS FROM IMPACTS. THESE CONDITIONS WERE THROUGHOUT THE MAIN GALLEY, CREW GALLEY AND PROVISIONS.				STAFF CAPTAIN       WORK IN PROGRESS	A requisition has been placed for material to repair this defect.  On going maintenance plan in place to correct these deficiencies
9	20	<u>MAIN GALLEY COLD GALLEY &amp; GENERAL</u> HALF OF THE REACH IN COOLERS IN COLD GALLEY WERE OUT OF ORDER. A NUMBER OF COOLERS AND BLAST CHILLERS THROUGHOUT THE MAIN GALLEY, OTHER FOOD PREPARATION AREAS AND BARS WERE ALSO NOTED AS OUT OF ORDER DURING THIS INSPECTION.				HOTEL OPERATIONS REFRIGERATION	Requisitions have been placed For replacement equipment. These have been expedited.
10	*06	<u>POTABLE WATER</u> THERE WAS NO RECORD THAT THE SHIP WAS COLLECTING A MINIMUM OF FOUR RANDOM POTABLE WATER SAMPLES FROM REPRESENTATIVE AREAS OF THE SHIP AND ANYING THEM FOR THE PRESENCE OF E.COLI BACTERIA				CHIEF ENGINEER OPERATIONS	These procedures are part of the New Manual. Carnival are formulizing procedures

11	21	<u>MAIN GALLEY HOT GALLEY &amp; GENERAL</u> LEFT SIDE PANEL OF FLAT TOP GRILL WAS LOOSE CREATING A DIFFICULT TO CLEAN AREA. OTHER FOOD PREPARATION EQUIPMENT INCLUDING KETTLES, RANGES AND OVENS HAD LOOSE PANELS, GAPS AND SEAMS CREATING DIFFICULT TO CLEAN AREAS.				HOTEL ENGINEER	Ongoing maintenance plan to correct these deficiencies is in place. Gaps and seams will be cleaned wherever possible.
12	*34	<u>MAIN GALLEY HOT GALLEY</u> DRINKING WATER FOUNTAIN IN THE HOT GALLEY WAS MISSING IT'S ACTIVATION BUTTON.				REFRIGERATION	A new water fountain has been installed. .
13	33	<u>MAIN GALLEY HOT GALLEY</u> FLOOR SINKS IN SOUP STATION WERE DIFICULT TO CLEAN.				OPERATIONS	Floor sinks will be repainted. During dry-dock stainless steel contractors will re-line them
14	21	<u>MAIN GALLEY HOT GALLEY</u> REACH IN COOLER A-58-F IN THE SOUP STATION HAD A ¼ INCH GAP AT TOP OF THE DOOR.				OPERATIONS	Work in progress to replace this.
15	*28	<u>DINING ROOM</u> BEVERAGE PITCHERS WERE FOUND STORED WITH AN ELEACTRICAL EXTENTION CORD IN A WAITER STATION.				F&B	Management to monitor more Closely.
16	*25	<u>DINING ROOMS</u> DUMP WIPING CLOTHS WERE FOUND STORED IN AND ON A WAITER STATION. WIPING CLOTHS WERE NOT STORED IN A SANITIZING SOLUTION BETWEEN USES.				F&B	Corrected. They will be now be stored in a sanitizing solution
17	20	<u>DINING ROOM</u> RUST WAS FOUND IN METAL HOT TEA WATER PITCHER.				F&B	Rusted pots have been thrown away
18	26	<u>DINING ROOM</u> SOIL WAS FOUND IN A HOT TEA WATER PITCHER IN A CLEAN UTENCIL STORAGE AREA.				F&B	Pitchers have been examined and those in poor condition destroyed.
19	08	<u>GARBAGE ROOM</u> A CONTINUOUS PRESSURE TYPE BACKFLOW PREVENTER HAD A PLUG SCREWED INTO ATMOSPHERIC VENT MAKING IT INOPERABLE.				HOTEL ENGINEER	New one has been requested
20	08	<u>GARBAGE ROOM</u> A BACKFLOW PREVENTER WITH A HOSE ATTACHED WAS LEAKING THROUGH ATMOSPHERIC VENT HOLES				HOTEL ENGINEER	Corrected.
21	19	<u>PROVISIONS</u> TWO ROLLING RACKS OF RAW CHICKEN AND TURKEY IN THE POULTRY DEFROST ROOM WERE EXPOSED TO POTENTIAL CONTAMINATION				F&B	In future these will be covered. Management to monitor.

22	33	<u>PROVISIONS</u> MILDEW WAS NOTED ON EVAPORATORS AND ADJACENT BULKHEAD IN THE FRUIT AND VEGETABLE COOLER.				REFRIGERATION F&B	Corrected.
23	26	<u>PROVISIONS</u> SEVERAL FOOD PROCESOR BLADES (POTATO PEELER PARTS) IN CLEAN UTENCIL STORAGE IN THE POTATO ROOM HAD FOOD RESIDUE ON THEM.				F&B	Corrected during operation.
24	33	<u>PROVISIONS</u> POOLED WATER WAS NOTED IN THE CORNER OF THE BUFFET / PREP. CHEF'S COOLER . A HEAVY LAYER OF SLIME WAS FOUND AT THE BULKHEAD / DECK JUNCTURE IN THIS COOLER.				F&B	Floor was cleaned.
25	*34	<u>PROVISIONS</u> A DRAIN LINE IN THE CORNER OF THE BUFFET PREP/ CHEF'S COOLER WAS LEAKING. A FLEXIBLE TUBE HAD BEEN ADDED TO EXTEND THROUGH THE DECK.				PLUMBER	Corrected – A new stainless steel pipe has been installed..
26	19	<u>PROVISIONS</u> SEVERAL CARTONS OF FOOD WERE WET FROM CONDENSATION PANS ON EVAPORATORS PANS ABOVE THE FOOD . DUST FROM A SOILED EVAPORATOR WAS FOUND IN AN OPEN CARTON OF FOOD STORED BELOW THE EVAPORATOR.				F&B	Corrected. Provision Master to monitor on a continual basis..

27	33	<u>PROVISIONS</u> SEVERAL WALK-IN COOLER EVAPORATOR UNITS WERE HEAVILY SOILED.				REFRIGERATION	Corrected
28	21	<u>CREW GALLEY</u> REACH IN COOLER IN KETTLE AREA HAD A SPLIT DOOR GASKET.				STAFF CAPTAIN OPERATIONS	Corrected
29	26	<u>CREW GALLEY</u> A CUTTING BOARD IN THE CLEAN UTENCIL STORAGE AREA HAD A LAYER OF FOO GREASE ON IT.				F&B	Corrected. Management to monitor on a daily basis. Cleaned procedures re-inforced.
30	33	<u>CREW GALLEY</u> VENTILATION DUCT ABOVE FRYERS IN SERVING LINE AREA WAS SOILED WITH GREASE . WASHDOWN ( GAYLORD SYSTEM ) NOZZLES APPEARED TO BE CLOGGED.				FIRE PATROL STAFF CAPTAIN	Corrected
31	08	<u>CREWMESS</u> BACKFLOW PREVENTER WAS LEAKING ON ONE SIDE OF BEVERAGE DISPENSING MACHINE.				HOTEL ENGINEER	Corrected. Backflow Preventor was replaced.
